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Mrs Fields Maple Pecan Butterballs

Categories: Cookies

Yield: 24 servings 1 1/4 c Flour

1/2 ts Soda

1 ts Cinnamon

3/4 c Pecans; finely ground in Food processor or blender
1/2 c Butter; softened
2/3 c Sugar

1/4 c Maple syrup 1 lg Egg

Recipe by: Ruth Burkhardt
(KKBG35A) Preheat oven to 300d F. In a medium bowl combine flour, soda, cinnamon and finely ground pecans. For extra flavor, saute pecans in 1 Tbl butter until slightly browned. Mix ingredients well with a wire whisk and set aside. In a medium bowl cream butter and sugar

with an electric mixer until mixture forms a grainy paste. Add syrup and egg and beat until slightly thickened. Add the flour mixture and blend at low speed just until combined. Place dough in plastic bag and refrigerate until firm, about 1 hour. Remove dough from refrigerator and shape into 1-inch balls.

Place cookies on ungreased cookie sheets 1 inch apart. Bake 17-18 minutes or until cookie bottoms are golden brown. Immediately transfer to a cool, flat surface.